Belgian Malts that Make Your Beer So Special

Belgian-style IPA

Beer recipe



Alcohol	Color	Bitterness
6.5%	19 EBC	40 IBU

Description:
The perfect answer for enthusiasts who want hoppy IPA character combined with the complex, fruity, spicy character of Belgian Strong Pale Ales.

Service:
Glass: Pint Glass
Temperature: 4-8 °C

BREWER`S TIP
Use only fresh hop pellets that were kept in good storage conditions.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage.

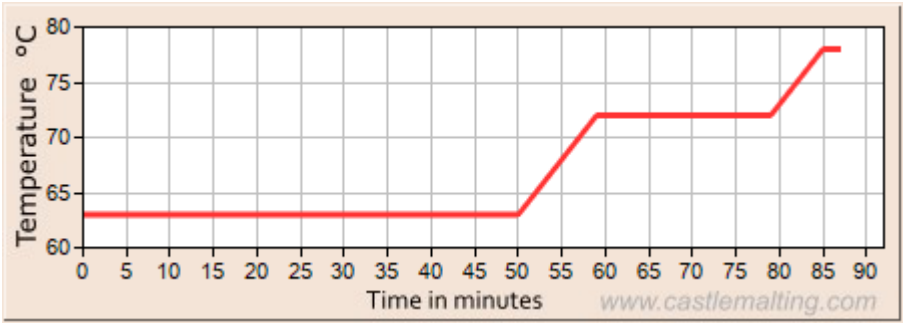
For further information & service please contact: info@castlemalting.com

Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website

RECIPE FOR 100L

MALT	
Château Pilsen 2RS	61% / 13.8 kg
Château Munich Light®	31% / 6.9 kg
Château Abbey®	8% / 1.8 kg
HOPS	
Fuggles (4.5% aa)	28.8 IBU / 250 g
East Kent Goldings (5.0% aa)	6.0 IBU / 200 g
Willamette (5.0% aa)	5.2 IBU / 200 g
YEAST	
SafAle S-04	80 g

Mashing Temperature



Step 1: Mashing
Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg

Mash-in at 63°C
Rest for 50min at 63°C
Rise to 72°C at 1°C/min
Rest for 20min at 72°C and do the **Iodine Test**
Rise to 78°C at 1°C/min
Rest for 2min at 78°C to **mash out**

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling
Boil for 60min.
Hop addition 1: After 50min add Fuggles.
Hop Addition 2: After 10min add EKG.
Hop Addition 3: After 5min add Willamette.
Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	14.6°P	Efficiency	85%

Step 3: Fermentation and Maturation
Cool down the wort to 18°C and pitch the yeast.
Ferment at 18°C for 2 days then rise to 20°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 7 days.

Attenuation	80%	FG	2.95°P

Step 4: Cold Aging and Packaging
Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.7 volumes of CO2**. The beer is ready to package and drink. Enjoy!

*For refermentation in the bottle, add brewing sugar and SafAle F-2.